

SERVE 2 NOURISH



Intimate Gathering Packages

Drop off or Staffed



Serve2Nourish
Catering crafts
soulful experiences
inspired by Afro-
Asiatic flavors and
holistic
nourishment.
Rooted in freshness,
elegance, and
intention, every
dish tells a story of
connection, care,
and celebration.

Drop-off packages

Light & Lovely

Small Tray \$875 | Large Tray \$795

Ideal for: small office lunches, baby showers, afternoon teas.

Bundle Deal: Add a mezze or salad tray for 10% off total.

Includes:

1 Main | 1 Side | 1 App | 1 Dessert

Signature Spread

Small Tray \$695 | Large Tray \$1025

Ideal for: family-style dinners, staff appreciation events, or holiday parties.

Bundle Deal: Add a dessert platter or fruit board for \$65 (S) / \$110 (L).

Includes:

2 Main | 2 Side | 1 App | 1 Dessert

Celebration Feast

Small Tray \$875 | Large Tray \$1350

Ideal for: birthdays, engagement parties, or full-service events.

Bundle Deal:

- Add on-site chef + server team for \$200–\$300.
- Add a juice or mocktail bar for \$125 (S) / \$200 (L).

Includes:

2 Mains | 3 Sides | 2 App | 2 Dessert

Drop-off Catering

Ideal for bridal showers, birthdays, office meetings, and small gatherings (10–50 guests).

Each package is available in Small Trays (10–12 servings) or Large Trays (20–22 servings).

****All prices include labour, delivery within York Region, and eco-friendly packaging.**



Add Ons



Pasta

Choose from menu below.

8/pp

Dessert Table

Assorted gourmet desserts

Contact for price

Grazing Table

Mezze, Charcuterie or Fruit

from 25/pp

Live Seasonal BBQ Station

Choice of 3 Grilled Proteins | 2 Sides | 1 Salad | On Site Chef &
Grill Setup

35/pp



Serve2nourish **MENUS**



Salads

Fattoush Salad

Seasonal greens with cucumbers, tomato, radishes, pita chips, fattoush dressing

Kale Caesar

Massaged kale, lemony Caesar, fresh parmigiana Reggiano, sourdough croutons, black pepper

Serve2nourish Salad

Seasonal greens, pepperoncino, grape tomatoes, pickled cucumbers, pickled carrots, cucumbers, shallots, fried chickpeas, fresh herbs, garlic-tahini dressing

Goat Soup

Seasoned goat, sweet potato and fresh vegetables simmered in a warm, aromatic bone broth





Pasta

Rose

Spaghetti or Penne
Housemade Creamy Rose Sauce

Tomato

Spaghetti or Penne
Housemade rich tomato Sauce

Cream Sauce

Spaghetti or Penne
Housemade Cream Sauce

Pot Primo

Spaghetti or Penne
Housemade Spicy Tomato-basil Sauce

Add Shrimp +4 pp
Add Grilled Chicken +3 pp





Main

Jerk Chicken

24-hour marinated chicken in our housemade jerk.

Chicken Shawarma

24-hour marinated chicken in our flavour packed shawarma paste.

Lemon Chicken

Aromatic grilled chicken breast in a creamy dreamy sauce.

Saffron Chicken

Classic Persian grilled saffron chicken.

Pallela

Slow-simmered saffron infused rice, fresh coastal catch.

Ghorm Sabzi


Fragrant Persian stew of fresh herbs, tender beef, slow-cooked.

Lamb Leg

Rosemary-Garlic roasted lamb leg.

Garlic Shrimp

Juicy shrimp sautéed in garlic, butter, and herbs.





Main *Vegan*

Falafel

Crunchy, airy, herb-packed
with warm cumin notes.

Served with pita and
tahini.

Mushroom Biryani

Fluffy rice layered with spiced
mushrooms and herbs. Served
with fried onions and cilantro
chutney.

Maklouba

Upside-down rice pilaf
layered with eggplant,
aromatic vegetables and
pomegranate,

Jerk Mushroom Feast

Smokey jerk mushrooms with
coconut rice, red peas, plantain
and aromatics.



Sides

Rice n Peas

Coconut-infused rice cooked with red beans and thyme.

Saffron Rice

Fragrant basmati rice infused with golden saffron.

Vermicelli Pilaf

Classic Lebanese vermicelli and rice cooked in butter and simmered in stock.

Mujadara

Rice and lentil pilaf with caramelized onions.

Morrocan Couscous

Fluffy couscous with spices, caramelized onions, roasted chickpeas and saffron.

Garlic Potatoes

Crispy potatoes tossed with garlic, cilantro, and lemon.

Roasted Yams

Tender oven-roasted yams

Roasted Vegetables

Seasonal availability



Condiments

Masto Khidar

Cucumber yogurt with dried mint, lemon and garlic.

Tahini

Creamy dreamy tahini sauce.

Beet Hummus

Bright beet hummus

Coleslaw

Creamy coleslaw.

Appetizers

Kibbeh

Crisp bulgur shell filled with spiced mince and toasted pine nuts.

Veg available

Stuffed Grape Leaves

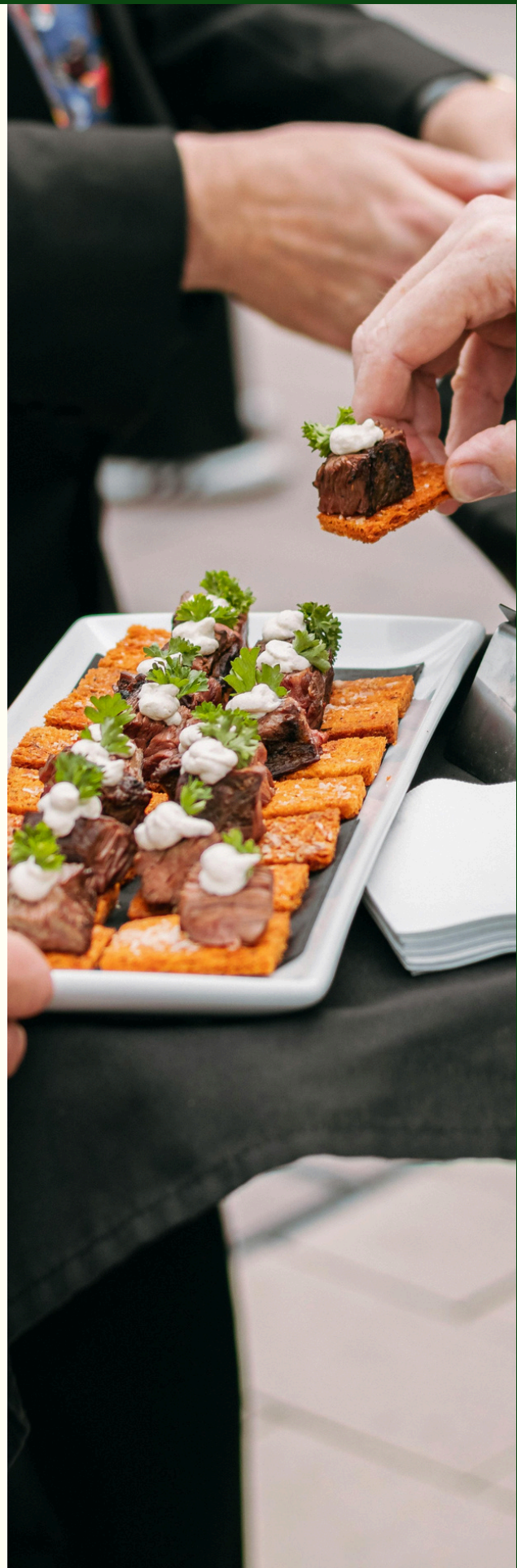
With beef or lemon rice,

Sliders

Beef or chicken.

Falafel Bites

Topped with pickled onions, herbs and tahini.





Desserts

Baklava

Cookies

Brownie Bars

Mini Cheesecake

Gourmet Squares

Fruit Platter

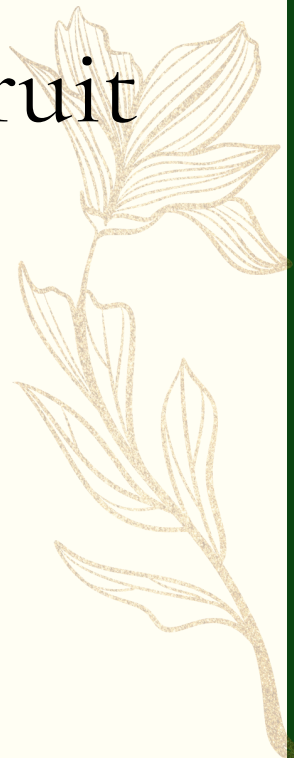
Homemade Sweet
Platter +3/pp



Bundle Deals

- Add a Mezze or Salad Tray
10% off total

- Add Dessert Platter or Fruit
Board
\$65 (S) / \$110 (L)





Add-Ons & Upgrades

Mezze / Grazing Platter

\$100 (S) / \$180 (L)

Salad Station

\$65 (S) / \$120 (L)

Beverage Station

\$75 (S) / \$125 (L)

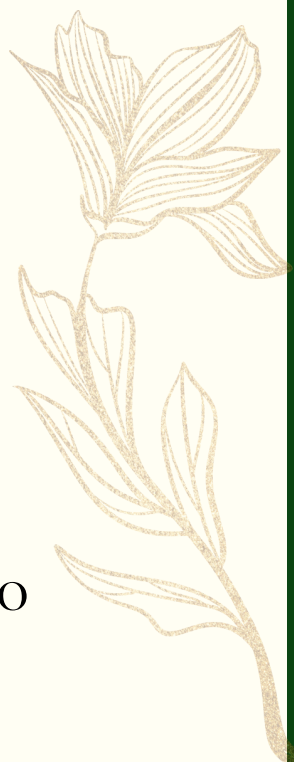
Dessert Upgrade

\$85 (S) / \$160 (L)

On-site Staff (Chef + Server)

\$200–\$350

Delivery outside York Region – \$40–\$80
(distance-based)





Every
Serve2Nourish
event helps feed
local families
through our
Serve2Nourish
Outreach program.
We believe in
building food
sovereignty and
community
wellness through
every meal served.
Your event directly
supports our
mission to reduce
food waste and
nourish those in
need.